Group Control Ideas

Risk level	Criteria	Controls				
None	ш	Minimum standards (MO requirements)				ТТС
Low	assessment	Minimum standards (MO requirements)	Suspend harvest when water temperature exceeds 70° for inland areas or 65° for coastal areas in July and August. Maintain HACCP records of harvest time and temperature.	Close growing area when there is a -3' tide and ≥80° air temperature between 11am and 5pm in July and August.		TTC
Moderate	Pending risk	Minimum standards (MO requirements)	Harvest within 4 hours if air temperature is between 65-75°, harvest within 3 hours if air temperature is between 75-85°, suspend harvest when air temperature is ≥86°.	Harvest within 4 hours if water temperature is between 65-70°, harvest within 3 hours if water temperature is between 70-75°, suspend harvest when water temperature is ≥76°.	Dredge, same but begin exposure after harvest.	TTC
High		Minimum standards (MO requirements)	Suspend harvest when water temperature is ≥63°. Water temperature measurement taken by site foreman: • At 1' depth on receding tide prior to intertidal harvest • Record in a temperature log.	Intertidal harvested product must be under TTC by book low tide or it must be re- submerged for a minimum of 12 hours prior to harvest and be under TTC within 3 hours.		TTC



Debrief

How did this go?

- Good idea
- Difficult without more information from other groups
- There are differences in how we harvest
- Challenging to put yourself in others shoes
- Re-affirmed the need for an individual risk assessment
- Hard to group everyone together

What worked well?

- Microphone so that everyone can hear
- Highlighted the uniqueness



Revised Controls (to be continued)

Risk level	Criteria	Controls				
None	ent	Minimum standards (MO requirements)			ттс	
Low	risk assessment	Minimum standards (MO requirements)	Suspend harvest when water temperature exceeds 70° in July and August. Maintain HACCP records of harvest time and temperature. Concept is good – may need to revise temperature threshold		TTC	
Moderate	Pending	Minimum standards (MO requirements)	For intertidal harvest, product must be under TTC within 4 hours if water temperature is between (need info to set temp), product must be under TTC within 3 hours if water temperature is between (need info to set temp), suspend harvest when water temperature is ≥ (need info to set temp). Exposure time begins when the first oyster is exposed to the air. Concept is good - need to work out details	For dredge harvest, product must be under TTC within 10 hours if water temperature is between (need info to set temp), suspend harvest when water temperature is ≥ (need info to set temp). Exposure time begins when the first oyster is exposed to the air. Concept needs work	TTC	
High		Minimum standards (MO requirements)	Suspend harvest when water temperature is ≥ (need info to set temp). Water temperature measurement taken by site foreman: • At 1' depth on receding tide prior to intertidal harvest • Record in a temperature log. Concept is good - need to work out details	Intertidal harvested product must be under TTC by (book low tide OR set x hours) or must be (need to determine if re-submersion for a minimum of 12 hours prior to harvest and under TTC within 3 hours works). Concept needs work	TTC 3	

Debrief

What did you think of this process?

- Went ok
- The concepts were ok, but we need more details
- Glad we were involved
- Feeling like DOH is listening to us
- Need to focus on risk first
- Process went well. Learned more
- Moving in the right direction
- Good to let us do the work
- Need expert people at the table
- A survey might be helpful
- Advertise or sit with others to develop this further

